

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Gran Reserva 2016

Elegance and complexity in a Gran Reserva with remarkable freshness.

VARIETIES: Tempranillo and Graciano.

VINEYARDS: Selection of old vineyards with moderate yields, located on the Ebro river terraces around San Vicente de la Sonsierra, on poor soils that favour concentration and balance.

HARVEST: Hand-harvested during October.

WINEMAKING: Produced in 30,000 kg vats. 10 days of maceration and controlled fermentation at 25 °C.

AGEING: 30 months in French and American oak barrels, with 80% used barrels and 20% new. Further bottle ageing for more than 4 years.

ALCOHOL: 14 % vol.

TASTING NOTES: *Colour*: Brick red with lively reflections at the rim, showing freshness despite its long ageing. *Nose*: Very complex, with a wide range of spices, a background of stewed ripe fruit and liquorice notes. *Palate*: Persistent and enveloping, with velvety tannins and balanced acidity that provides freshness and harmony on the finish.

FOOD PAIRING: Roasted red meats, traditional stews, game and aged cheeses.

VINTAGE 2016: A climatologically very balanced vintage, with perfect ripening and excellent results in both quality and quantity.

AWARDS

92 points.
James Suckling.
2016 Vintage.

92 points
Vinum.
2016 Vintage.

92 points.
Guía Peñín.
2014 Vintage.

90 points
Decanter World
Wine Awards
2016 Vintage.



Hacienda López de Haro is a DOCa Rioja winery located in San Vicente de la Sonsierra, specialising in the reinterpretation of classic Rioja style from a contemporary perspective.

